

# THE BARN

£75 for three courses

## NIBBLES

**House Sourdough \***  
with cultured butter and  
garden herb dukkha (v) £6

**Gordal Olives \*** (vg) £8

**Smoked Almonds \*** (vg) £8

## TO START

**Seasonal Soup of the Day \*** (v)

**The Barn Prawn Cocktail \***

**Line-Caught Sea Bass Crudo \***  
with green tomatoes, pickled pepper and coriander

**Stracciatella \***  
with early harvest olive oil, citrus fruits and basil (v)

**Beal's Farm Charcuterie \*** with pickles

## THE MAIN EVENT

**Waterford Farm Roast Sirloin of Beef \***  
with homemade horseradish sauce

**Jimmy Butler's Pork Belly**  
with baked apple

**Cured, Smoked and Poached Salmon \***  
with pickled cucumber and caviar butter sauce

**Potato Gnocchi \***  
with slow-roasted tomato, garden herb pesto  
and toasted seeds (vg)

**Summer Truffle Pasta \***  
with 72 month aged-Parmesan (v)

*All mains served with Yorkshire pudding,  
roast potatoes, crushed swede and carrots,  
cauliflower cheese and seasonal greens*

## FOR THE TABLE

**Roast Devon White Chicken Crown**  
with sage and onion stuffing, pigs in blankets and rosemary  
(will serve 2 people)

## TO FINISH

**Baked Vanilla Cheesecake**  
with strawberry and elderflower compote

**The Barn Peach Melba \***

**The Barn Sticky Toffee Pudding**  
with vanilla ice cream

**Soft Serve Ice Cream \***  
with flake and sprinkles

**British Cheese Board \***

(v) vegetarian, (vg) vegan option, \* gluten-free / gluten-free option available on request

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of The Barn team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

)( Dorchester Collection